

[First Hit](#)

[Previous Doc](#)

[Next Doc](#)

[Go to Doc#](#)

End of Result Set



Generate Collection

Print

L4: Entry 1 of 1

File: JPAB

Feb 20, 1991

PUB-NO: JP403039059A

DOCUMENT-IDENTIFIER: JP 03039059 A

TITLE: FERMENTATION PRODUCT OF SOYBEAN HYPOCOTYL

PUBN-DATE: February 20, 1991

INVENTOR-INFORMATION:

NAME

COUNTRY

ASAÖ, HIROAKI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

MARUSAN I KK

APPL-NO: JP01176545

APPL-DATE: July 7, 1989

INT-CL (IPC): A23L 1/20

ABSTRACT:

PURPOSE: To remove the bitter and puckery tastes of a soybean hypocotyl mass to contrive the improvement of the taste, flavor, digestibility, etc., thereof by cooling the soybean hypocot mass subjected to a water addition treatment and a heating treatment to a specific temperature and subsequently inoculating *Bacillus natto*, *Aspergillus oryzae* or *Rhizopus oligosporus* on the cooled mass for the fermentation.

CONSTITUTION: A soybean hypocotyl mass by-produced on the hush-removing treatment of soybeans and comprising $\geq 85\%$ of soybean hypocotyl and $\leq 15\%$ of the fine crushed particles of the cotyledon of the soybeans is sufficiently immersed in water for the swelling thereof and, after the drainage of the water, heated with steam or boiled in boiling water for a prescribed time. The treated mass is allowed to cool or compulsorily cooled to a temperature suitable for the fermentation of *Bacillus subtilis*, *Aspergillus oryzae* or *Rhizopus oligosporus*, inoculated with the bacteria and subsequently fermented to decomposed protein, hydrocarbons, etc., therein in dependence on the bacteria, thereby providing the fermentation product of the soybean hypocot containing soybean saponin in a high concentration.

COPYRIGHT: (C)1991, JPO&Japio

[Previous Doc](#)

[Next Doc](#)

[Go to Doc#](#)

End of Result Set

☐ [Generate Collection](#) [Print](#)

L3: Entry 1 of 1

File: DWPI

Feb 20, 1991

DERWENT-ACC-NO: 1991-104731

DERWENT-WEEK: 199115

COPYRIGHT 2005 DERWENT INFORMATION LTD

TITLE: Fermented soybean - is obtd. by moisture and heat treating, cooling and inoculating to allow for fermentation

PATENT-ASSIGNEE:

ASSIGNEE

CODE

MARUSANAI KK

MARUN

PRIORITY-DATA: 1989JP-0176545 (July 7, 1989)[Search Selected](#)[Search ALL](#)[Clear](#)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> <u>JP 03039059 A</u>	February 20, 1991		000	
<input type="checkbox"/> <u>JP 95061241 B2</u>	July 5, 1995		004	A23L001/20

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 03039059A	July 7, 1989	<u>1989JP-0176545</u>	
JP 95061241B2	July 7, 1989	<u>1989JP-0176545</u>	
JP 95061241B2		JP 3039059	Based on

INT-CL (IPC): A23L 1/20

ABSTRACTED-PUB-NO: JP 03039059A

BASIC-ABSTRACT:

Moisture and heat treatments are given to the soybean embryo. It is cooled to a temp. suitable for fermentation of bacillus natto, aspergillus oryzae. The specified bacterium is inoculated and fermentation is carried out. Decomposition of protein and carbohydrate occurs and fermented matter contg. high concn, of soybean saponin is produced.

USE - Fermented matter which is highly digestable is produced. Matter which has been wasted can be effectively utilised. It is easily mass produced at relatively low cost.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: FERMENTATION SOY OBTAIN MOIST HEAT TREAT COOLING INOCULATE ALLOW FERMENTATION

DERWENT-CLASS: D13

CPI-CODES: D03-B06; D05-A04;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1991-044877